

Weddings at Holiday Inn Singapore Orchard City Centre (Valid for wedding lunch in 2011 and 2012)

***Crystal Ballroom: Min 25 tables, Max 38 tables
Orchid Room: Min 15 tables, Max 20 tables***

Our wedding package includes:

- ☒ Choice of 7- course Chinese Set Lunch Menus*
- ☒ Complimentary free flow of beer for three hours*
- ☒ Complimentary free flow of wine from the serving of first course*
- ☒ Food tasting for a table of 10 persons at 50% of the package price per table*
- ☒ Pre-event cocktail reception*
- ☒ Free flow of soft drinks, mixers and Chinese tea throughout lunch*
- ☒ Waiver of corkage for sealed duty-paid hard liquor*
- ☒ Selection of wines at attractive prices from our wine list*
- ☒ Preferential corkage charge of \$10nett per bottle of sealed duty-paid wine*
- ☒ A bottle of champagne for toasting ceremony*
- ☒ One night's stay in our luxurious Bridal Suite with amenities*
- ☒ Breakfast in bed or at Window On The Park for the bride and groom*
- ☒ Exclusive Premier Room rates for your family or helpers (Room(s) subject to availability)*
- ☒ Choice of wedding favours for all guests*
- ☒ Choice of wedding invitation cards for 70% of confirmed attendance*
- ☒ Choice of guest book*
- ☒ VIP parking at foyer of hotel for bridal car*
- ☒ Complimentary car passes for 30% of confirmed attendance (special rate for additional car passes)*
- ☒ Choice of theme decoration*
- ☒ Seat covers for all chairs*
- ☒ Wedding march-in with dry-ice effect*
- ☒ Champagne fountain*
- ☒ Specially decorated model wedding cake for the ceremony*

**Price is subject to change without prior notice*

***The Management reserves the right to replace any perks or rates without prior notice*

Chinese Set Lunch Menu

1st Course

Deluxe Cold Dish Combination

(Please select any 5 items below)

Jelly Fish in Spicy Sauce, Roast Duck, Salted Egg Roll, Shark's Fin Omelette, California Maki Roll, Vegetarian Goose, Seafood Seaweed Roll, Prawn Salad, Braised Nanking Duck, Drunken Chicken, Japanese Octopus, Spicy Top Shell Salad

2nd Course

Braised Shark's Fin Soup with

(Please select 1 item below)

Assorted Meat

Shredded Chicken

Crabmeat and Bamboo Pith

Shredded Crabmeat

Four Treasures

3rd Course

(Please select 1 item below)

Crispy Roast Chicken

Crispy 'Pi Pa' Duck

Smoked Duck

Herbal Emperor Chicken

Double-boiled Ginseng Herbal Chicken

4th Course

(Please select 1 item below)

Fried Garoupa with Fruit Sauce

Steamed Garoupa 'Hong Kong' Style

Steamed Seabass 'Teochew' Style

Fried Seabass with Thai Sauce

Steamed Garoupa with Black Bean Sauce

5th Course

(Please select 1 item below)

Crispy-fried Prawn with Sweet and Sour Sauce

Sautéed Prawn with Celery in Yam Basket

Wok-fried Prawn in Black Bean Sauce

Stir-fried Chilli Prawn

Wok-fried Prawn with Ginger and Spring Onion

6th Course

(Please select 1 item below)

Crabmeat Fried Rice 'Hong Kong' Style

Fried Rice wrapped in Lotus Leaf

Shrimp Fried Rice 'Singapore' Style

Braised Ee-fu Noodle with Straw Mushroom and Yellow Chive

Fried 'Hong Kong' Noodle with Mushroom

7th Course

(Please select 1 item below)

Sweetened Yam Paste with Ginkgo Nuts

Chilled Melon Cream with Sago

Sweetened Red Bean Broth with Lotus Seed

Mango Pudding with Mixed Fruits

Sweet Beancurd with Longan

BUFFET LUNCH MENU

Appetizers

Seafood Pasta Salad
Mushroom Confit
Spicy Sausage with Peppers
Mediterranean Salad
Marinated Jelly Fish

Salad Bar

Romaine Lettuce, Butter Lettuce, Red Chicory, Yellow Frisée
Olives, Corn, Tomato, Cucumber, Onions, Peppers,
Thousand Island, Vinaigrette, Caesar, French

Soup

Seafood Chowder
Assorted Bread Rolls
Butter and Margarine

Hot Dishes

Crabmeat Fried Rice
Fried Udon with Black Pepper and Prawn
Beef Lasagne
Butter Chicken
Baby 'Bak Choy' with Crispy Garlic
Grilled Seabass with Kaffir Butter Sauce
Beancurd with Enoki Mushroom
Crab Curry
Fragrant Rice

Desserts

Chocolate Cake
French Pastries
Strawberry Mousse
Mochi
Opera Chocolate Cake
Tropical Fresh Fruit Platter

Coffee / Tea